

# CRUMBED CHICKEN SERVED 2 WAYS

Serves 4 of each the schnitzels or wraps

Hands-on time: 25 minutes

Hands-off time: 30 minutes

## INGREDIENTS

### For the crumbs:

- 1 tin (100g) Pringles Passport Flavours Sichuan Style Kung Pao Chicken Flavour
- 2 (500g) chicken breasts
- ¼ cup cake flour
- ¼ tsp each salt and pepper
- 2 large eggs, beaten
- ¼ cup canola oil

### For the schnitzels:

- Garden salad
- Lemon wedges

### For the wraps:

- 4 white wraps
- 4 tbsp mayonnaise
- 1 cup grated cheddar cheese
- 8 lettuce leaves

## METHOD

### For the crumbs:

1. Preheat the oven to 200°C and line a baking tray with baking paper.
2. Pour the Pringles Passport Flavours Sichuan Style Kung Pao Chicken Flavour into a large zip-seal bag and smash the chips to create fine crumbs. *\*Chef's Tip: The empty Pringles tube can be used to smash the chips!*
3. Sprinkle the Pringle crumbs into a wide rimmed bowl and set aside. Add the flour and the salt and pepper to a wide rimmed bowl and the eggs to another and set aside.

### For the schnitzel:

4. Cut lengthwise through the chicken breast to create a butterfly effect. Repeat with the second breast. Place the cut chicken breasts into a zip-seal bag, one at a time, and use a rolling pin to carefully bash and flatten each breast slightly.
5. Dip the 4 flattened chicken breasts into the flour and then into the egg and finally, into the Pringle crumb ensuring that the chicken breasts are well coated.
6. Carefully arrange the 4 Pringle coated chicken breasts onto the baking tray and using a spoon, drizzle them with the canola oil. Place the tray in the oven for 15-20 minutes or until the schnitzels are golden, crispy and cooked through.
7. Remove the schnitzels from the oven. Serve the schnitzels with a fresh garden salad and lemon wedges and ENJOY!



**For the wraps:**

- Cut the 2 whole chicken breasts into thin strips. Dip the sliced chicken breast strips into the flour and then into the egg and finally, into the Pringle crumb, ensuring that the chicken strips are well coated.
- Carefully arrange the Pringle coated strips onto the baking tray and using a spoon, drizzle them with the canola oil. Place the tray in the oven for 15-20 minutes or until the strips are golden, crispy and cooked through.
- Take a wrap and make a cut half way down the centre of the wrap. Place a quarter of the crumbed chicken strips on one quarter of the wrap. On the other quarter, spread 1 tablespoon of mayonnaise and on the next quarter,  $\frac{1}{4}$  cup of cheese. Add two lettuce leaves on the last quarter. Neatly fold the wrap up so that you have a triangle fold-over and place it on a plate. Repeat with the next 3 wraps. Serve immediately and ENJOY!